



Weddings

2021 - 2022



Glen-Yr-Afon House Hotel
Pontypool Road
Usk
Monmouthshire
NP15 1SY

Published March 2020

Congratulations!

We would like to welcome you to the award-winning Glen-Yr-Afon House Hotel and congratulate you on your forthcoming marriage. Our family-run venue aims to delight and inspire. We want your wedding day to be everything you hoped for and more!

You can be assured that our highly experienced and dedicated team will ensure that your special day will be planned to perfection and delivered to your requirements.

This brochure will give you an introduction into holding your big day at the Glen-Yr-Afon House Hotel. For further information:



01291 672302



weddings@glen-yr-afon.co.uk



glen-yr-afon.co.uk



@glenyrafon



@glenyrafon



@Glenyrafonhotel



Choosing a wedding package ensures that we take care of every detail for you. We offer a flexible approach to your wedding planning as we appreciate that each couple are unique and have differing requirements.

We are therefore happy to develop a package to include any additions that you may wish to make.

Full details of the content of our [wedding packages](#) are available as an insert to this brochure and published on our website.

We guarantee that yours will be the only wedding here on the day. Please note that minimum guest numbers apply on certain days. Evening numbers **include** day guests.

April - September (Fridays and Sundays)
Min of 50 daytime and 75 evening guests.

April - December (Saturdays)
Min of 75 daytime and 100 evening guests.

New Year's Eve
Min of 100 daytime and 120 evening guests.

Exclusively Yours

Exclusive use available

Complimentary exclusive use of the hotel for your wedding day is included in our Platinum wedding package.

For all other packages, whilst **we have only one wedding on any particular day**, the Restaurant, Lounge and Library areas may be used for private dinner parties etc.

Should you require exclusive use of the whole hotel to enjoy your celebrations with any of our other packages, an additional premium would apply - ask our Wedding Coordinator for details.

Exclusive use guarantees total privacy of the hotel including the Restaurant, Library and Lounge areas which would be closed to other parties.

You will also be required to pay for all bedroom accommodation as part of the exclusive use option. This also applies where the Platinum package is selected.



Complimentary exclusive use of the hotel for your wedding day is included in our Platinum wedding package



The Ballroom

Seating up to 150 guests, for a ceremony and wedding breakfast, the Ballroom has air-conditioning, natural lighting and patio doors that open onto the hotel's well manicured lawns and gardens - the perfect back-drop for your photographs.

The Ballroom will host up to 220 guests for an evening celebration.

Your private bar is adjacent to the Ballroom.



visit our website

www.glen-yr-afon.co.uk/weddings

email us

weddings@glen-yr-afon.co.uk

W E D D I N G C E R E M O N Y

I do!

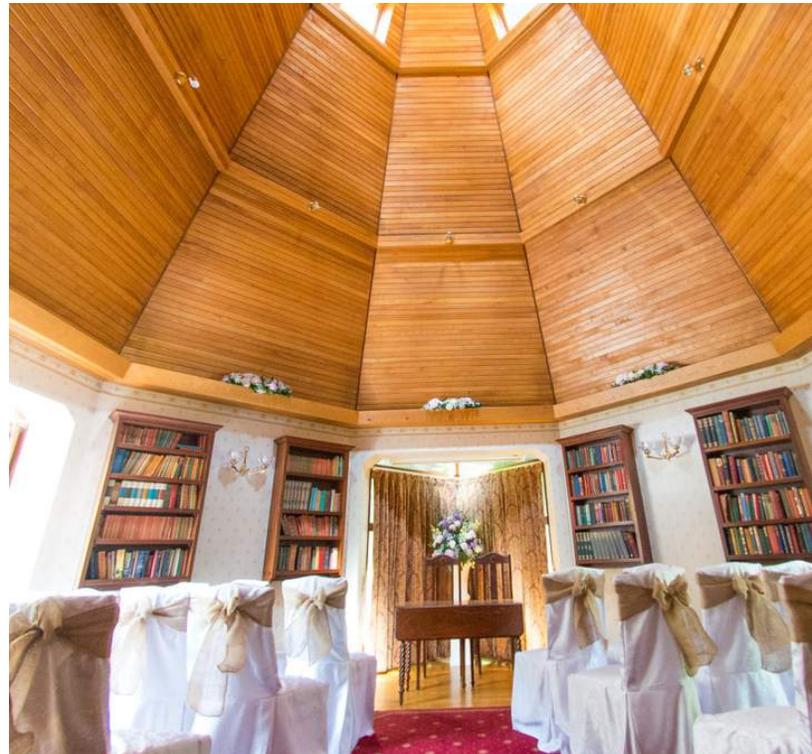
We offer a choice of four licensed rooms, allowing us to cater for wedding ceremonies from the small and intimate to much larger groups.

We are able to host ceremonies on any day (except Christmas Day and Boxing Day).

Ceremonies are held from 12:00 noon (Monday-Saturday) and from 2:00pm on Sunday.

The Library

The Library is an intimate room with a beautiful, unusual conical shaped ceiling. This room is ideal for the smaller celebration and is licensed for up to 30 guests attending a ceremony (including the happy couple).



The Oak-Panelled Room

The Oak-panelled room is perfect for wedding ceremonies and is licensed for up to 50 guests attending a ceremony (including the happy couple).



The Courtyard Room

With views onto the courtyard and a water feature, the courtyard room is licensed for up to 20 guests attending a ceremony (including the happy couple).

It is your responsibility to make a booking with the Superintendent Registrar. (Ceremony fees are payable separately to the Registrar). The office for Monmouthshire Registration Service is located at : Monmouthshire County Council Offices, Rhadyr, Usk NP15 1GA. Telephone: 01873 735435

Outside



Weather permitting, you can exchange your vows in our beautifully manicured gardens.

There are several set-ups you can have if you decide to hold your ceremony on the lawns - we can help arrange a variety of chairs and our talented florist can advise on floral delights to enhance the already beautiful setting.

A decision will be made in conjunction with yourselves and the Superintendent Registrar by checking weather forecasts 24 hours prior to the ceremony, as to whether or not the ceremony can go ahead outdoors.

This will also include taking into account the condition of the grounds which may have been affected by rain in the preceding days.

Should it not be possible to proceed outdoors, we will continue with plans for your ceremony to take place in the most suitable licensed room inside the hotel. This will be the Ballroom, Restaurant or Library (depending on your numbers).

The wedding ceremony can take place in the grounds after which the happy couple will need to come into the Hotel with the Registrar and witnesses to undertake the necessary formalities in one of our licensed rooms.

Additional costs for outside wedding ceremonies apply (in addition to any wedding package): Please note these costs are not refundable if ceremony cannot take place in the grounds due to inclement weather.

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To assist you in planning your day, we will be happy to hold a date provisionally for a period of two weeks, after which time a deposit will be required to confirm the booking



Canapés

Cold Canapés

- Smoked salmon pinwheels
- Tomato pesto bites
- Pork, chicken and smoked duck terrine
- Crab and king prawn sesame seed toast
- Parma ham roses
- Cheese and lentil wedges with red onion chutney
- Salami Cheddar croutons
- Mixed berry fruit kebabs
- Parma ham and coriander shortbread with roasted cherry tomatoes
- Mini salmon and goats cheese bagel
- Chicken liver parfait with garlic crouton
- Stilton shortbread with tomato chutney
- Tintern Welsh cakes
- Welsh rarebit crostini
- Caramelised honey mustard sausages
- Mini chicken and coriander cakes
- Scotched quails eggs
- Bacon and egg toast
- Red Thai chicken skewers
- Crushed filo coated king prawns
- Lamb maple and mint skewers
- Bacon breadsticks
- Cheddar cheese scones, pickled celery and grilled sweet figs
- Salmon gravlax with horseradish crème fraiche

Warm Canapés

- Vegetable spring rolls
- Chicken satay
- Mini fishcakes
- Mini quiches
- Pizza tartlets
- Mini bhajis
- Black pudding and smoked bacon cakes
- Mini spicy burgers
- Croque monsieurs (ham & cheese)
- Chicken tikka on mini popadoms
- Mini sausage patties coated in honey mustard
- Smoked salmon blinis
- Mini bruschetta with spinach, blue cheese, tomato and mozzarella
- Sweet pepper and goats cheese blinis
- Mini brioche with smoked trout mousse, mango and apricot chutney
- Three cheese puffs
- Scallop pops
- Mini cheeseburgers
- Mini Yorkshire puddings with roast beef
- Asparagus wrapped in pancetta

Dessert Canapés

- Mini toffee apples
- Mini eclairs
- Mini fruit tarts
- Mini Welsh cakes
- Mini scones
- Chocolate dipped strawberries

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Find out more by visiting our [website](#) or [Facebook page](#)

Tipplles & toasts

House Selection

On arrival or post-ceremony - choose one from

Vin Mousseux

Kir Royale

Bucks Fizz made with sparkling wine

Classic Pimms No.1 and lemonade

Mulled Wine

Champagne (Platinum Wedding Package)

With the wedding breakfast

House Wines (red, white and rosé)- (approx 2 glasses per person)

Note: 1 glass included with Emerald Wedding Package

For the toast - Sparkling Wine - choose one from

Prosecco

Vin Mousseux

Champagne (Platinum Wedding Package)



Corkage

Alternatively you may decide to bring in your own wines or Champagne.

Corkage will be charged (Per 75cl bottle)

Still Wines - £13.00

Sparkling Wines and Champagne - £19.00

Corkage also applies to alcoholic miniatures and alcoholic drinks fountains (i.e. Baileys) provided by yourselves.



Unlimited still and sparkling water included . Select from the House Selection for our Wedding Packages. Other wines are available - please ask to see our extensive wine list.



Starters

Select **three** starters for your guests to choose from on the day

Home Made Soups

- Sweet potato and butternut squash topped with chilli croutons
- Sweet potato and parsnip
- Spring onion and tomato laced with chilli served with tempura battered shallots
- Celery and potato with mini chickpea fritters
- Cumin spiced carrot and butternut squash
- Tomato and black pepper with mini spring onion wontons
- Parsnip infused with cumin and coriander and served with sweet potato crisps
- Cauliflower and Cheddar with crispy bacon lardons
- French onion with cheesy croutons
- Leek, potato and spinach with crème fraiche
- Mushroom and port with a Tintern crisp
- Carrot and coriander
- Roasted root vegetable topped with celeriac crisps
- Roasted plum tomato and red pepper
- Broccoli and cream cheese
- Roasted carrot and swede infused with chilli
- Cream of onion and sage with deep fried cauliflower shards
- Minted pea with lemon crème fraiche
- Asparagus and watercress
- Ham and pea
- Celery, spinach and watercress
- Chicken and sweetcorn
- Cream of vegetable
- Mushroom, leek and brie
- Welsh cawl

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Our experienced Wedding Coordinator will be on hand to help you plan your big day. We offer a selection of wedding packages which are a popular choice for weddings of all sizes.

Fruit

- Berry fruit jelly with strawberry syrup
- Melon, raspberries, strawberries and blackberries with sparkling cassis
- Poached pear in red wine dressed with red currants and glazed with mulled wine syrup
- Passion fruit and orange terrine with a red fruit compote
- Strawberry daiquiri jelly topped with dried strawberries, banana and coconut
- Pineapple carpaccio with lemon vodka syrup
- Parma ham, melon, cherry balsamic glaze
- Melon, candied kumquats, rum syrup, toasted coconut
- Honey roasted plums with caramelised pear
- Honeydew melon sticks with strawberry concass and grape syrup
- Caramelised melon and pineapple with fruit coulis
- Roasted honey figs with spiced crème fraiche
- Melon and blueberries with mint syrup
- Pineapple and paw-paw drizzled with rum and raisin syrup and toasted coconut shavings
- Watermelon with mint snow
- Exotic fruit platter with pomegranate shot
- Perl las poached pear tart with tomato sauce
- Poached pear in elderflower with candied kumquats
- Caramelised pear with grape walnut salsa and a blue cheese dressing



Starters



Savoury

- Chicken style Caesar salad
- Thai chicken cakes with a tomato and lime sauce
- Smoked salmon, warm potato and mangetout salad
- Sweet chilli chicken strips with a honey and soy glaze
- Tandoori chicken with mint relish
- Roasted vegetable penne in a cream sauce
- Smoked trout mousse with lime chutney
- King prawn and salmon penne in a chilli sauce
- Creamy chicken and bacon risotto
- Spicy pork meatballs with a melting Cheddar centre and a sweet tomato sauce

visit our website

www.glen-yr-afon.co.uk/weddings

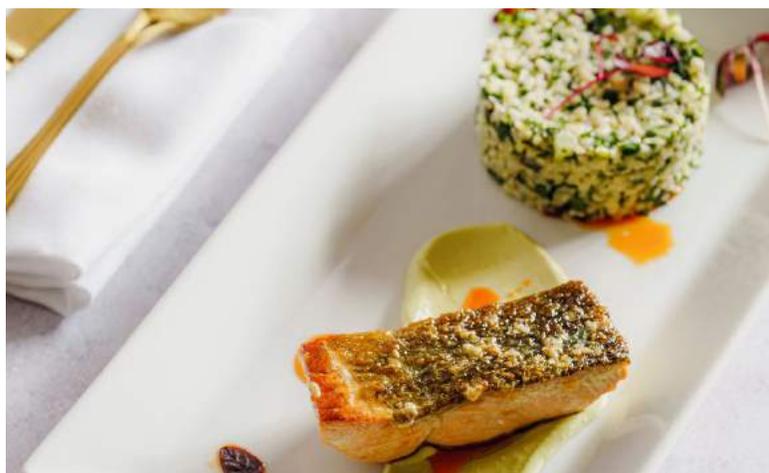
email us

weddings@glen-yr-afon.co.uk

Savoury

- Parma ham, salami and chorizo platter with a rocket, cherry tomato and olive salad with a lemon and orange dressing
- Pork, duck and chicken terrine with red onion chutney
- Chicken liver paté with tomato, red onion and orange relish
- Salmon, smoked salmon and coriander mousse with cucumber tagliatelle
- Sweet potato and smoked haddock filo tart with watercress sauce
- Spinach roulade filled with cream cheese, smoked salmon and crab with a lemon and lime vinaigrette
- Belly pork with apple and chive mash and a chilli balsamic glaze
- Ham hock with leeks wrapped in Parma ham with a Cumberland sauce
- Chilli chicken and maple glazed pineapple with a mango sauce
- Crab and king prawn cakes with herb crème fraiche
- Open capped mushroom stuffed with bacon, spring onion and brie glazed with hoi sin sauce
- Wild mushroom and pumpkin risotto finished with baby spinach and parmesan shavings
- Three cheese and red onion tart with a red pepper and red onion chutney
- Duck and spring onion wontons with hoi sin sauce
- Creamy garlic mushrooms with cheesy toasted breadcrumb topping
- Baked goats cheese with glazed baby pear and a port reduction
- Sesame seed, chicken, spinach and rocket salad with oriental dressing
- Smoked duck and bacon salad with roasted plums and a red wine dressing

Starters



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Offering your guests a choice of starters and desserts on the day

Starters

Savoury



- Pan fried King prawns and scallops in chilli garlic butter with crispy pancetta
- Tomato, buffalo mozzarella and rocket salad with pesto dressing
- Goats cheese cheesecake with red onion jam
- Pan fried halloumi cheese with tandoori sauce and tomato and onion salsa
- Spaghetti with chestnut mushrooms, Perl Wen cheese, thyme and cream sauce
- Penne with chicken, pancetta and mushroom in a white wine cream

- Smoked salmon, crab mayonnaise, citrus dressing
- Peppered beef carpaccio with spicy olive dressing
- Coronation chicken, mangetout and sesame seed salad
- Portobello mushroom, goats cheese, red onion chutney wrapped in bacon with a red pepper sauce
- Pork and black pudding pan fried in breadcrumbs, apple compote with a mustard jus
- Caramelised shallot, chicken, Parma ham and parmesan tart with sage and red pepper crème fraiche
- Duck ginger and sweet potato cake with onion marmalade
- Salad of quails eggs, asparagus, rocket and orange and lime dressing
- Mushroom and cream cheese paté with roasted cherry tomatoes and red onion chutney
- Smoked haddock and spring onion risotto with a poached egg
- Smoked chicken and avocado with mustard dressing
- Smoked mackerel and horseradish fishcakes, baby beets with beetroot coulis
- Salmon and crab fritters with caper mayonnaise
- Deep fried brie with cranberry orange glaze
- Prawn cocktail: retro style
- Confit of duck leg with spicy noodles, honey, chilli and mint sauce
- Coconut and chicken curry with spicy rice
- Venison meat loaf with pineapple and date relish and Cumberland sauce
- Chicken, apricot and pork pie with tomato and apple chutney
- Asparagus, Carmarthen ham and warm goats cheese with port glaze
- Peppered fillet of mackerel with pickled beetroot and horseradish cream

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Please contact our Wedding Coordinator to make an appointment to view the hotel and discuss your individual requirements

Main Courses

Select **one** main course for your guests

- Roast turkey with sausage and bacon roll with fresh herb, lemon and black peppercorn stuffing
- Roast local beef and Yorkshire pudding with port gravy
- Baked halibut with rarebit topping and basil cream
- Chicken supreme stuffed with sundried tomatoes and spring onion risotto with Madeira sauce
- Chicken supreme stuffed with smoked bacon, mushroom and leek with a roasted garlic jus
- Baked salmon in a herb crust with a coriander and lemon grass sauce
- Honey and paprika sliced chicken supreme glazed with a garlic, coconut milk and coriander cream
- Baked seabass, mango salsa, cumin and lemongrass sauce
- Baked trout with cockles and bacon cream
- Roast leg of Welsh lamb dressed with caramelised leek and red onion compote, served with port jus
- Baked pork chop with caramelised apple and goats cheese with leek cream
- Confit of duck leg with shallot and bacon with port jus
- Rack of lamb with pea puree and red wine gravy
- Braised lamb shank in red wine and rosemary
- Roast duck breast in a roasted plum sauce
- Loin of pork with roasted honey, shallot and spinach stuffing with cider gravy
- *Sirloin steak with roasted flat mushrooms, caramelised shallots and Parma ham with a peppercorn sauce
- *Fillet of beef en crouete with mustard gravy

Please advise our Wedding Coordinator if any of your guests have specific dietary requirements. We can provide a list of allergens in our menus.



wedding packages

**Any main course may be chosen as part of a set wedding package. However please note that supplement applies to sirloin steak and fillet of beef*

Vegetables



Select **three** vegetable and **two** potato choices

Vegetables

- Carrots with ginger and orange marmalade glaze
- Sweet and sour chilli carrots
- Carrots with mustard butter
- Roasted carrots and parsnips
- Creamed carrot and parsnips
- Creamed carrot and swede
- Carrots in herb butter
- Broccoli
- Broccoli with toasted sesame seeds
- Cauliflower cheese
- Cauliflower with paprika and parmesan cream sauce
- Cauliflower with toasted herb breadcrumbs
- Buttered cabbage with shallots and sweetcorn
- Red cabbage with apple and onion
- Roast parsnips
- Roast parsnips coated in parmesan
- Sugar snap peas
- Fine beans with bacon
- Mangetout
- Mixed beans
- Peas with mixed herbs and sweet peppers
- Leeks Roasted leek, butternut squash and sweet potato
- Asparagus and red onion
- Leeks and courgettes
- Roasted tomato and red onion
- Mixed roasted vegetables



Potatoes

- New potatoes with parsley butter
- Roasted new potatoes Roasted new potatoes with pesto
- Roast potatoes
- Duchess potatoes
- Sweet potato wedges with lemongrass and chilli
- Dauphinoise potatoes

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Vegetarian

Select **one** choice for your vegetarian guests

- Stuffed sweet potato with garlic mushroom and leek served with a red pepper sauce
- Spicy filo basket with cauliflower cheese served with tomato sauce
- Roasted vegetable lasagne
- Quorn pieces with spinach in garlic cream
- Butternut squash, leek and asparagus pie served with cream cheese sauce
- Vegetarian mince chilli with saffron rice
- Portobello mushrooms filled with spring onion risotto, served with pan juices
- Mixed vegetable filo parcels with pesto cream
- Fresh herb pancakes filled with creamy garlic mushroom and red onion
- Vegetarian toad in the hole with onion gravy
- Wild mushroom ragout with mustard mash
- Penne pasta with roasted vegetables in a spicy tomato sauce
- Wild mushroom and asparagus strudel served with a cream cheese and chive sauce
- Pan-fried cheese and lentil loaf with red onion chutney
- Mushroom, spinach and ricotta cannelloni
- Cauliflower, spinach and chickpea balti with saffron rice
- Filo pie filled with leek, butternut squash, asparagus and goats cheese with tomato sauce

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Please discuss any dietary requirements with our Wedding Coordinator.

Vegan

Select a menu for your vegan guests

- Homemade soup of the day
 - Melon, caramelised beetroot, basil, beetroot coulis
 - Sweet potato fritters, curry mayonnaise
 - Warm spiced cauliflower, chickpea salad, pomegranate seeds
 - Courgette, tomato gratin
 - Melon, pineapple rum syrup, toasted coconut
-
- Butternut squash, stuffed with cannellini beans, peppers, tomato, mozzarisella, seeded herb crumb
 - Cauliflower, spinach, cashew nut Wellington, mustard sauce
 - Sweet potato, cashew, apricot chutney tart
 - Portobello mushroom Kiev, garlic bechamel
 - Sweet potato, butternut squash, cauliflower, bean chilli
 - Leek, mushroom vegan pie
-
- Fresh fruit salad
 - Chocolate, raspberry tart, chocolate sauce, coconut ice cream
 - Vanilla baked cheesecake, honey glazed kumquats, blood orange sorbet
 - Apple pie, caramelised pistachio, vanilla anglaise
 - Raspberry frangipane tart, raspberry coulis, nut crumb
 - Chocolate brownie, caramel sauce, chocolate caramel shards, vanilla ice cream



Glen-Yr-Afon House Hotel makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

W E D D I N G B R E A K F A S T

- Lemon and lime posset served with a caramel snap
- Strawberry and lime mousse
- Fudge crème brûlée
- Vanilla crème brûlée
- Orange blossom honey crème brûlée
- Triple chocolate tart, candied kumquats, caramelised hazelnuts, meringue pieces and strawberry ice-cream
- Coffee meringue, passion fruit cream with berry fruits
- Apple and pear crumble tart with vanilla custard
- Caramelised banana waffles with fudge sauce, vanilla ice-cream and rum syrup
- Profiteroles with chocolate sauce
- Sticky toffee pudding with caramel sauce
- Strawberry jelly with elderflower custard and crumble topping
- Baked lemon tart with marmalade topping
- Treacle tart with orange crème anglaise
- White chocolate bread and butter pudding with raspberry jam coulis
- White chocolate and strawberry mousse
- Crème caramel with poached pear and mulled wine syrup
- Warm Welsh cakes with berry fruit compôte and clotted cream



Desserts

Select two desserts for your guests to choose from on the day

- Fresh fruit salad
- Strawberry and raspberry meringue roulade with a mango coulis
- Chocolate chip meringue filled with white chocolate and fudge cream served with coffee crème fraiche
- Lemon meringue pie with strawberry syrup
- Toffee fudge cheesecake with chocolate sauce
- Double chocolate cheesecake with raspberry coulis
- Strawberry cheesecake with passion fruit
- Peanut butter and honey cheesecake with caramelised banana and chocolate sauce
- Raspberry and white chocolate cheesecake
- Rum and raisin cheesecake
- Lemon cheesecake with caramelised orange topping and whisky syrup
- Banana and toffee cheesecake
- Chocolate and black cherry terrine with a vanilla crème anglaise
- Chocolate cup filled with Baileys cream dressed with strawberries and glazed with Champagne syrup
- Warm chocolate brownie with a white chocolate sauce
- White chocolate peanut butter blonde with caramel sauce and toasted nuts
- Chocolate roulade filled with banana cream and served with rum and raisin syrup
- Chocolate and fudge mousse served with chocolate and caramel dipped shortbread
- Double chocolate and black cherry trifle with almond shortbread
- Raspberry and cherry trifle
- Mango and lime mousse with coconut shortbread
- Lemon, ginger and honeycomb posset

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Please contact our Wedding Coordinator to make an appointment to view the hotel and discuss your individual requirements

Desserts

Please advise our Wedding Coordinator if any of your guests have specific dietary requirements

- Caramelised pear frangipan tart with vanilla creme fraiche
- Strawberry wontons with chocolate dipped strawberries and strawberry syrup
- Baileys cheesecake with coffee creme fraiche
- Rhubarb and pecan crumble with marzipan ice cream
- Caramelised apple and pear syllabub with a mini nut flapjack
- Peach melba trifle
- Cookies and cream cheesecake
- Strawberry meringue pie
- Chocolate and coconut banoffee pie with coffee syrup
- Red fruit tiramisu with spicy mango coulis and raspberries
- Chocolate fondant with peanut butter ice cream
- Black forest gateau with cherry brandy compote and clotted cream
- Mini baked Alaska
- Chocolate orange tart with caramelised whisky, kumquats and candied peel
- Vanilla rice pudding with blackberry compote
- Raspberry cranachan trifle
- Rhubarb crumble trifle
- Upside down banana cake with maple and caramel sauce and caramelised pecans
- Battered sweet pineapple with ginger and mango salsa and mint syrup
- Trio of strawberry desserts (strawberry wonton, individual cardamom and vanilla rice pudding, Turkish delight and strawberry mousse)
- Trio of chocolate desserts (chocolate cup filled with vanilla creme fraiche, chocolate scotch egg, black cherry and white chocolate trifle)



Please select two desserts to be offered to your guests. One dessert option should be selected with Emerald Wedding Package.

- Homemade soup of the day
 - Garlic bread
 - Prawn cocktail
 - Fruit juice
 - Fruit platter
 - Potato skins topped with cream cheese and bacon, served with a barbeque dip
-
- Breaded chicken strips
 - Sausage and mash with onion gravy
 - Fish fingers in breadcrumbs
 - Mild chicken curry and rice
 - Ham, egg and chips
 - Cheesy chicken and sweetcorn pasta bake

All served with a choice of chips, jacket potato or mashed potatoes and peas, baked beans or salad

Little Guests



- Fresh fruit salad
- Ice cream sundae (strawberry, vanilla or chocolate ice cream topped with raspberry and chocolate sauce, chocolate buttons and jelly beans)
- Chocolate or blueberry muffin
- Mini strawberry tarts and baby toffee meringues
- Chocolate brownie with vanilla ice cream, caramel sauce and strawberries
- Banana custard (sliced banana, chocolate, honeycomb pieces and custard cream)

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For your younger guests (under 8 years) we are happy to offer a package that includes soft drinks with the wedding breakfast and a choice from the following menu. Alternatively, we can offer them a smaller portion of your wedding breakfast choice.

EVENING REFRESHMENTS

- Mini savoury filled baguettes
- Savoury filled sandwiches
- Chicken Caesar wraps
- Salmon Caesar wraps
- Red onion and cheese wraps
- Smoked salmon and cream cheese bagels
- French bread pizza
- Cheese and garlic French bread
- Red onion and goats cheese ciabatta
- Barbeque drumsticks
- Chinese style drumsticks and thighs
- Lime and chilli coated chicken
- Peppered steak puffs
- Mini cottage pies
- Mini burgers wrapped in bacon with a blue cheese dip
- Garlic and rosemary lamb kebabs
- Pork and sage patties
- Sausage rolls
- Breaded king prawns
- Salmon, halibut and king prawn chilli kebabs
- Smoked salmon and crab pinwheels
- Spicy mini crab cakes
- Mini fish and mushy pea rosti
- Butternut squash, smoked duck and maple tart
- Mini pork, sage and apple pies
- Garlic dough balls
- Sundried tomato, garlic, basil and spinach bruschetta
- Three cheese and red onion tart
- Parma ham and roasted shallot tart
- Smoked bacon and leek tart
- Cheddar and tomato chutney tart
- Potato skins topped with bacon, cream cheese and chives
- Potato skins topped with spring onion, cream cheese and Tintern cheese
- Vegetable spring rolls
- Onion bhajis
- Vegetable samosas
- Mini chicken korma naans

Buffet

- Parma ham and salami bagels
- Mini chicken Kiev's
- Chorizo and chicken skewers
- Chicken tikka split sticks
- Maple syrup chicken wings and ribs
- Mini chicken and bacon pies
- Southern fried chicken fillets
- Beef burrito
- Chicken tikka naanwich
- Smoked salmon blinis
- Mini chicken and bacon burgers
- Mini salmon en crouete
- Mini garlic Kiev's
- Chilli nachos with sour cream and melted cheese
- Mini sausage plaits
- Mini beef Wellingtons
- Beer battered fish goujons
- Bacon and black pudding scotched eggs with tomato and chilli dip
- Roasted mini jacket potatoes filled with sour cream and chives
- Chilli and cheese potato wedges
- Cajun onion rings
- Bacon, chicken, coriander and sweet potato cakes



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*Any 12 items (or hog roast) may be chosen as part of the Platinum wedding package.
Any 10 items (or hog roast) may be chosen as part of the Small & Intimate, Sapphire, Diamond, Christmas and Afternoon Tea wedding packages.
Any 8 items (or hog roast) may be chosen as part of the Emerald wedding package*

Buffet



- Salami and roasted tomato ciabatta
- Southern fried breaded chicken drumsticks
- Meat feast pizza
- Ham, mushroom and pineapple pizza
- Mini duck spring rolls
- Chicken pakoras and mint dip
- Mini smoked haddock and apple fishcakes
- Prawn and avocado wraps
- Belly pork bites with apple sauce
- Pork and pineapple skewers
- Piri piri chicken split sticks
- Prawn wontons
- Spicy chicken puffs
- Bagels filled with cream cheese, salami, chorizo and prosciutto
- Mini hot dogs with tomato and chilli relish
- Cheese and spring onion filo

Buffet Desserts

- Mini white chocolate and vanilla doughnuts
- Strawberry and ginger tartlets
- Lemon curd drizzle cake
- Raspberry and coconut shortbreads
- Tiramisu tartlets
- Baby meringues with a fudge and toffee cream
- Mini cheesecakes (chocolate, strawberry, vanilla)
- Mini baked New York cheesecake
- Mini lemon meringue pie
- Mini strawberry meringue pie
- Nutella, pistachio and nut puff swirls

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In addition to the above options, we also offer cold meat platters, cheese platters or a hot served buffet (curry, chilli, lasagne, rice, chips and garlic bread - please ask for details)

Buffet



Picnic

- Cheese platter
- Continental meat platter
- Sea food platter
- Flavoured breads
- Dips
- Chutney
- Scotch eggs
- Pork, apple, apricot sausage rolls
- Coronation chicken pie
- Pancetta, spinach, mushroom quiche
- Pork, chorizo picnic pies
- Classic Cornish pasties
- Potato salad
- Coleslaw

- Pimms jelly shots
- Strawberry shortbread
- Chocolate brownie bites

Hog Roast

Served with bread rolls, stuffing, apple sauce and side salads . Choose one of the following items for your vegetarian guests

- Cheese and lentil loaf
- Goats cheese and asparagus pie
- Potato and celeriac cakes with a ginger and onion chutney
- Roasted vegetable and pesto tart



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672302**

Our experienced Wedding Coordinator will be on hand to help you plan your big day. We offer a selection of wedding packages which are a popular choice for weddings of all sizes.

FINISHING TOUCHES



Alcoholic Favours - we can provide your guests with a little extra wedding spirit during the wedding breakfast and treat them to a further taste of Wales at the same time.

Welsh Gin Miniatures
Welsh Vodka Miniatures
Merlyn Miniatures
Penderyn Whisky Miniatures

If you would prefer to provide your own alcoholic favours a corkage charge (per 5cl) bottle will apply.



Chocolate dipped strawberries - a delicious accompaniment which we can arrange with your drinks reception or as part of your evening celebrations

Chaircovers - We are happy to arrange made-to-measure chaircovers and table runners for your special day.

Uplit backdrop - a delicate soft white backdrop that can be located in the Ballroom from the ceremony through to the evening celebrations.

Starlit white LED dancefloor - make an amazing transformation of the Ballroom floor for your evening celebrations.

Full room mood-lighting - additional lighting effects that can be colour-themed and programmed to your requirements for the Ballroom walls.

Post Box - to keep your wedding cards safe until you check out after the big day.

Fireworks - light up the night sky with our firework package. (For safety reasons only fireworks arranged through the Hotel will be permitted).

Chocolate and beverage fountains - for your evening celebrations. (Please note corkage will apply where you arrange your own alcoholic beverage fountain).

Ceiling Drapes - organza drapes with twinkling lights to create a magical effect in the ballroom.

Candy Table - a selection of sweet treats, sweet bags, tongs and glassware.

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Please contact our Wedding Coordinator to make an appointment to view the hotel and discuss your individual requirements

FINISHING TOUCHES

Evening Entertainment

Our Wedding Coordinator will be happy to assist in providing a list of options for your evening celebration including 80's themed disco, starlit dancefloor, uplit backdrop, room uplighting, fireworks, live bands, casino tables, magicians, photobooths, chocolate and beverage fountains etc.

Evening celebrations generally commence at 7.30pm and conclude at midnight.

Should you prefer to arrange your own choice of entertainment, please note that we will require a copy of your supplier's Public Liability Insurance in advance of the day. We reserve the right to control the volume of all entertainment in deference of the wishes of local residents.



Flowers and table arrangements

Most of our wedding packages include a budget for fresh flowers / candelabra centrepieces to dress the Hotel on your wedding day. Working with the talented team at Love Lily, we offer you total flexibility with the type of centrepieces and choice of flowers you can have. The budget allocation varies depending on the wedding package chosen.

You are welcome to extend the budget to enhance your floral requirements if you so wish – you just settle the difference in cost directly with the florist. They can also help with your wedding bouquets and button-holes making sure everything matches perfectly!

Please note that there is no budget for flowers in our Emerald wedding package but these can be arranged for you at an additional cost.



Emma Lynch - Love Lily (resident florist)

events@love-lily.com

01873 856618

Darren Ganderton - DJ (resident DJ)

darren.ganderton@glen-yr-afon.co.uk

07967 120086

ACCOMMODATION

Recognising that many of your wedding guests will travel a considerable distance to be present at your wedding, we are pleased to offer a choice of accommodation packages.

Check In / Out

The check-in time is from 3:00 pm and check-out time the following morning is 10:30 am. We are unable to guarantee access to bedrooms before this time, however, every effort will be made to assist the Bride, Groom and their parents, with an earlier check-in where circumstances allow and at management discretion.

If very early check-ins are anticipated or early check-ins are imperative, we recommend that bedrooms are booked from the night prior.

Wedding Night

All of these rates include a full Welsh breakfast from our à la carte menu and VAT.

Single	£97.50
Double / Twin	£125.00 - 2 person
Family Bedroom	£150.00 - 3 person
Family Bedroom	£175.00 - 4 person



Stay



Two Night Wedding Guest Break

All of these rates include a four course à la carte dinner on the evening prior to the wedding (between 6.30 pm and 9 pm) and a full Welsh breakfast each morning and VAT.

Single	£200.00
Double / Twin	£260.00 - 2 person
Family Bedroom	£310.00 - 3 person
Family Bedroom	£360.00 - 4 person

Extension to the Wedding Break

These rates (per additional night) include a four course à la carte dinner, full Welsh breakfast and VAT.

Single	£102.50
Double / Twin	£135.00 - 2 person
Family Bedroom	£160.00 - 3 person
Family Bedroom	£185.00 - 4 person

All Wedding Guest Breaks are subject to availability.

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When communicating with your guests please advise them that rooms for the wedding can only be booked by telephone or email to our reception and not via on-line booking sites.

TERMS AND CONDITIONS

All wedding bookings are conducted on the basis of these Standard Terms and Conditions

Confirmation - A provisional booking for the date of your choice will be held for a maximum of 14 days. After 14 days, a **non-refundable deposit of £500** is required to confirm your provisional booking. Confirmation of the booking will then be made in writing by the Hotel.

Payments Twelve months before the date of your wedding, you will be required to make a further payment of £1000. Additionally, six months before the date of your wedding, you will be required to make a further payment of £1000. Your final account will then be sent to you four weeks before the date of your wedding, requesting full payment no later than 14 days before your wedding date. Late payments may incur an additional charge. We regret that we are unable to accept payment by cheque for payments made less than 14 days before your wedding date. Any extras incurred are to be settled on the day of the event. All payments will be confirmed in writing.

Price guarantee - All prices are current and inclusive of VAT, unless otherwise stated. Whilst every effort will be made to maintain current prices, they may be subject to alteration at management discretion, without prior notice. Where prices have yet to be set in respect of the date of your wedding, any bookings confirmed will be subject to the knowledge that annual increases may apply.

Minimum numbers - We reserve the right to set minimum numbers for certain dates. Where minimum numbers apply, you will be required to select a drinks package and wedding breakfast for the specified number of daytime guests and an evening buffet or hog roast for the specified number of evening guests. Alternatively you can select an equivalent all-inclusive package. On these dates weddings must comply with the minimum requirements and payment for this number will still be required where numbers fall below. Final numbers must be confirmed with the Hotel at least 14 days prior to the wedding date. We regret that any shortfall in numbers less than 14 days prior to your event will result in full payment being charged. **Refunds will not be given for guests that do not attend.** Additionally, for New Year's Eve bookings, all bedrooms will need to be paid for as part of the booking.

Food and Beverage - Evening buffets / hog roasts must be ordered for the total number of guests attending the evening function. No outside catering is permitted at the Hotel. All alcoholic beverages brought onto our premises are subject to a corkage charge.

Corkage - Weddings will be permitted to supply their own wines subject to the provision of a minimum quantity of bottles being provided. The minimum requirements are for a sparkling wine (or agreed equivalent) to be supplied (min 1 glass per guest) for arrival drink or post-ceremony, at least 2 glasses of wine per guest for the wedding breakfast and 1 glass per guest of sparkling wine/champagne (or agreed equivalent) for the toast. Where the number of bottles supplied falls below the minimum requirements, corkage will be charged at the minimum rates.

Children - Children under the age of eight years will be charged per head. Where an all-inclusive wedding package is chosen, two children (under the age of eight years) will equate to one adult place. We regret that no discount can be offered for children in respect of the evening refreshments.

Photographs - We reserve the right to use any photographs we take of your wedding or your guests in our publicity material or on our website. We will seek your approval in advance before any images are published.

Special Requirements - It is the client's responsibility to inform the hotel prior to the event, of any special dietary requirements or food allergies of any of the wedding guests. Glen-Yr-Afon House Hotel and Clarkes Restaurant makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. Any wheelchair accessibility requirements must also be notified to the Hotel in advance of the wedding.

Accommodation - It is the responsibility of the client, at the time of confirming the booking to enquire about room availability and request a number of bedrooms to be reserved for wedding guests. Priority for guest rooms will be given to the wedding party of the day. Individual guests must confirm their reservation and pay a non-returnable deposit of £50.00 per room per night. Rooms will be released twelve weeks prior to the wedding date if not confirmed with a name, deposit and payment details. Exclusive use of all 27 bedrooms (where available), will require a non-refundable deposit of £50.00 per room to be paid at the same time the interim payment is sought ie six months before the wedding.

Smoking - We operate a strict no-smoking policy throughout the building. Smoking is permitted outside in the smoking shelter only, where ashtrays are provided. If ashtrays are not used, an extra charge may be levied to the Bridal party for the cleaning up of cigarette butts. It is against the law to smoke in a public building. Out of fairness to the next guest and to maintain our integrity as a clean and non-smoking establishment, we do not permit smoking in any of our bedrooms. It is usual for us to charge an extra night's accommodation if we feel we cannot re-let a room which smells of smoke after departure.

Damage - The client is responsible to the Hotel for any damages caused by the client or their guests or agents.

Entertainment - We require a copy of valid public liability insurance for any sub-contractor i.e. entertainment arranged by yourselves. Failure to provide a copy in advance of your wedding date, may result in access being denied.

Cancellation - By the client - In the event of the client's cancellation of the wedding, the following charges will apply

Cancellations over 1 years notice - deposit retained by hotel

10- 12 calendar months - deposit plus 50% of the estimated cost

7-9 calendar months - deposit plus 75% of the estimated cost

3-6 months notice - deposit plus 85% of anticipated charges

less than three months notice - 100% of anticipated charges

Cancellations can only be accepted by the principle party that made the original booking and only when accompanied by written confirmation

Cancellation - By the hotel The hotel may cancel the reservation if

- :i) The hotel or any part of it is closed due to circumstances outside it's control
- ii) If the booking may prejudice the reputation or cause damage to the hotel.

In such an event the hotel will refund any advance payment (including deposit) but will have no further liability. The Hotel shall not be liable for any breach of this contract caused by any event or matter beyond its control including strikes, labour disputes, fire, riot, flood, war and including any other matter in the opinion of the Hotel proving impossible the performance of the contract but not being limited to matters listed here.

Check out - Check out is 10:30 a.m. Late check out will result in additional charges.

Insurance - You are advised to arrange your own insurance cover for the event in order to mitigate your loss in the event of cancellation, illness etc.

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You are strongly advised to arrange your own insurance cover for the event in order to mitigate your loss in the event of cancellation, illness etc.

C O N T A C T U S

How To Get To Us From the M4

Exit the M4 at Junction 24, at the Coldra roundabout take the A449 to Monmouth. Turn off the A449 at the Usk junction and join the A472 to Usk. Stay on this road and be aware that you will be entering a 30 M.P.H. Zone. Follow the main road through the main street and over the river bridge. The road bears right from the river bridge. Shortly after this bridge you will see a sign for The Glen-Yr-Afon House Hotel which is on the left handside of the road.

How To Get To Us From the M5

Exit the M5 at Junction 8, join the M50 and follow this road which will become the A40/A449. Turn off the A449 at the Usk junction and join the A472 to Usk. Stay on this road and be aware that you will be entering a 30 M.P.H. Zone. Follow the main road through the main street and over the river bridge. The road bears right from the river bridge. Shortly after this bridge you will see a sign for The Glen-Yr-Afon House Hotel which is on the left handside of the road.



01291 672302



weddings@glen-yr-afon.co.uk



glen-yr-afon.co.uk



@glenyrafon



@glenyrafon



@Glenyrafonhotel



Glen-Yr-Afon House Hotel
Pontypool Road, Usk
Monmouthshire NP15 1SY



“

I just wanted to send an email on behalf of Josh and I to say thank you so much to you and your team for making our day so special.

You couldn't have done any more for us and we loved every second. Everyone has complimented the venue, food and service and really enjoyed themselves. We can't thank you enough!

”

Your Wedding - Your Way

